

#25 Bawarska Wariacja

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **10.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (51%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (20.4%)	79 %	10
Grain	Weyermann - Carawheat	0.3 kg (6.1%)	77 %	97
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	5 %
Boil	Sybilla	20 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa FRUIT BLANCHE	Wheat	Dry	10 g	---